

# In Woman's Realm

Coat Suits for Fall and Winter Show Little Changes in Style, Though Their Designers Have Been Successful in Turning Out Becoming and Beautiful Garments — Illustration Shows Some of the New Millinery Styles.

A review of numbers of new coat suits for fall and winter reveals only minor changes in style and no radical new departures in trimmings and finish. But styles are reserved and elegant, lines are trim and becoming, and colors are beautiful, so the new fall suits are destined to satisfy even an exacting taste. Manufacturers say that women are growing more discriminating and that the demand is for good materials and exact workmanship as well as smart style.

As to changes in styles, coats are longer than they have been and many

widen the figure. Even the collar lengthens the neck and shoulder lines.

Three pretty new hats, each an exponent of its particular kind of millinery, are shown in the group pictured. They are of velvet and of felt and velvet. So far, velvet dominates the season, but there are close seconds to it in popularity. Hatter's plush, velours, felt, and soft, brilliant silks and satins are used, alone or in conjunction with velvet, for making the new shapes.

Shapes the coming fall are characterized by great variety in size, from



COAT SUIT FOR FALL AND WINTER.

of them show a closer adjustment to the figure, above the waistline, than for several seasons. Collars are high, usually of the turnover variety. Skirts and coats remain full, and for trimming there is the choice of fur or fur-fabrics, braid, buttons, and machine stitching. Skirts have been made longer also and appear in both ankle and instep lengths. But it remains to be proved that women will make a fashion of this feature of the new models. The skirt cut to reach a little below the shoe top has so much to recommend it. For the street suit it is easy to walk in, clean, and smart looking. Some designers have pinned their faith to the tailored skirt of a sensible length, and in this one instance, anyway, sensible goes hand in

the close-fitting turban to the very broad-brimmed sailors. They include mushroom brims, those that show a colonial inspiration, the Napoleon, and many "tams." Many inequalities in width abound in a single brim and all sorts of curvings, droopings, and liftings make them interesting.

Trimmings are exquisitely made and they are designed to emphasize the contour of the shape, or at least not to interfere with its lines. Tinsel braids, bead and silk embroidery, narrow ribbons and fancy feathers are among the most important trimmings.

At the center of the picture a wide-brimmed mushroom shape is shown. It is made of black velvet and the facing is of satin in a contrasting color. It will be noticed that the brim widens



EXPONENTS OF NEW MILLINERY STYLES.

hand with smart-looking. The longer skirt is not as attractive as the short model.

A good example of the new styles appears in the street suit shown. It is of duvetine in dark brown and employs a little silk braid of the same color, with bone buttons for adornment. The skirt is plain and moderately full. The coat is an excellent model for a stout figure, with an unbroken line down the front and a flare to its skirt that is not calculated to

at the back. Its simple decoration is made of a ruche of box-plaited ribbon tied in a rosette at the base of a spray of fancy feathers at the front.

The small turban at the left is in burgundy felt with a wide collar of velvet about it. Velvet ribbon in two shades is drawn through slashes in the collar. Loops of gilt cord and two pendant balls finish the trimming.

The small colonial shape at the right is in black velvet trimmed with two curving feathers in black also.

"A Certain Man" and "A Certain Samaritan" By REV. GEORGE E. GUILLE Extension Department, Moody Bible Institute, Chicago

TEXT—Luke 10:25-27.

It appears that the Lord Jesus was not so much concerned in answering questions as in answering the state of mind that produced them. In the story of the good Samaritan it is certainly so.

The lawyer's question: "What shall I do to inherit eternal life?" reveals the legality of his mind. He has no doubt about his ability to do something to make him worthy of eternal life, but he has

now come to the light, and in his light he shall see light. Eternal life is God's free gift and no man inherits it by doing, but by being "born from above."

The Lord meets the lawyer on his own ground when he demands: "What is written in the law? how readest thou?" And he answered: "Thou shalt love the Lord thy God with all thy heart, and with all thy soul, and with all thy strength, and with all thy mind, and thy neighbor as thyself." And Jesus said unto him: "Thou hast answered right: this do, and thou shalt live."

Does the gospel preacher contradict the Lord when he speaks of eternal life as the free gift of God for all who will receive it? Not in the least! Ideally, there is a way of salvation that is not of grace, for Moses said of the law, "The man that doeth these things shall live by them." But who has ever done them? The most devoted heart on earth does not love God supremely nor its neighbor as itself, and this righteous requirement of the law is the condemnation of all mankind. Why, then, did the Lord answer the lawyer so? He was using the law for the purpose for which it was given: "For by the law is the knowledge of sin." (Rom. 3:20).

**Purpose and Failure of Law.** That the law has had its designed effect is revealed in his next question: "But he, willing to justify himself, said unto Jesus, 'And who is my neighbor?'" No one had accused him. Why did he seek to justify himself? The law has done its work: in its holy light his conscience is accusing him. There he stands, revealed by the law in the presence of the Saviour, who will how tell him who man's neighbor is. He joys to tell it! It is himself, the Saviour, the only being in the universe who loves his neighbor as himself!

"A certain man went down from Jerusalem to Jericho." In the first five words of the parable the Lord reveals man's downward course: man will tell you he is going up, the Lord says "down." The last four words of the sentence completes the picture of human depravity—"from Jerusalem to Jericho." From Jerusalem, the holy city, to Jericho, the city of the curse! What a picture! Man has turned away from the light and is walking in his own shadow to destruction.

But lost man is not without hope! Along this dangerous road many a traveler is seized with the conviction of sin: "And he fell among thieves which stripped him of his raiment, and wounded him, and departed, leaving him half dead." What a picture of the helpless misery to which sin has reduced every man.

"By chance there came down a certain priest that way . . . likewise a Levite" the parable continues. No help for him from either of them, divinely-appointed ministers of blessing though they were! Their service has to do with the temple, and the traveler has turned away from the temple. They represent the law, which is good if one can keep it, but cannot help the helpless. The priest and the Levite are mere chance passers-by, not heaven-sent messengers to dying men.

**Salvation Through Riches of Grace.** "But a certain Samaritan, as he journeyed . . ." He was journeying: out of the father's bosom came he who alone can help us— . . . came where he was, and when he saw him, he had compassion, and went to him, and bound up his wounds, pouring in oil and wine, and set him on his own beast, and brought him to an inn, and took care of him." It is a truism that "the Jews have no dealings with the Samaritans," but this Samaritan will have gracious dealing with this Jew. "When we were enemies we were reconciled to God by the death of his son." A helpless enemy, yet had he compassion and met all my desperate need without question or condition. Observe the manner of his dealings: "pouring in oil and wine!" His grace is measureless, and all he does for the sinner is after this pattern.

The narrative closes with the command: "Go, and do thou likewise!" Your ministry to men of misery: nothing but the mere-relief of misery; nothing meets his mind short of bringing men into the new creation.

# The KITCHEN CABINET

## DESSERTS FOR HOT DAYS.

He knows not his own strength who has not met adversity.—Ben Johnson.  
Our critics and failures are our best friends.—Chas. Munn.

The lead dishes made of buttermilk or sour milk, egg, fruit juices and sugar, frozen as any ice cream, are most acceptable for a change during the hot weather and many like the flavor, finding them more agreeable than the richer ice creams.

**Midsummer ice.**—Take a pint each of raspberries and currants, canned fruit will do. Put the fruit through a sieve and add a sirup of sugar and water, using a cupful of sugar to two of water; cool and add to the strained juice. Freeze as usual; serve with a garnish of preserved or fresh fruit.

**Rice With Raspberry Sauce.**—Cook rice and mold in a hollow mold. Turn on to a platter and surround with raspberry sauce, or jam or the fresh berries well mixed with sugar.

**Raspberry Whip.**—It is wise to prepare berries for this dish in their season. Simply wash them and mix with an equal bulk of sugar, then put in sterile jars and seal. Keep in the ice chest or on the floor of a cool cellar. Take a cupful and a half of the crushed berries and beat with two egg whites until stiff enough to stand in shape. Serve in high glasses with a soft custard. If fresh berries are used, add a cupful of powdered sugar to a cupful and a half of berries.

**Raspberry Bavarian Cream.**—Take a cupful and a half of sifted raspberry pulp and juice and the same amount of heavy cream, a cupful of sugar, if fruit is fresh, and a tablespoonful of gelatin, a tablespoonful of lemon juice and a fourth of a cupful of water in which the gelatin was softened. Stir in the fruit juices with the gelatin until it begins to thicken. Whip the cream and fold it in, pour into a mold that has been lightly greased with olive oil. Chill five hours and serve with a garnish of fresh berries or jam.

**Angel Food With Berries.**—Cut angel food in squares, cover with sweetened crushed berries, top with whipped cream, and serve well chilled. This is such a simple dessert and yet most tasty. Sponge cake may be used in the place of angel food.

## LIGHT DESSERTS.

You will realize the vision (not the idle wish) of your heart, be it base or beautiful, or a mixture of both, for you will always gravitate toward that which you secretly love. Into your hands will be placed the exact results of your own thoughts; you will receive that which you earn, no more, no less. Whatever your present environment may be, you will fall or rise with your own thoughts, your vision, your ideal. You will become as small as your controlling desire; as great as your dominant aspiration.—James Allen.

At the Palace of Sweets one finds many new tempting dishes that can be easily prepared at home. The banana split or banana royal is one of these. Split a well-ripened banana in two and place on a chilled plate, on the top of the fruit put a layer of vanilla ice cream and over this a little finely chopped or grated pineapple, a few chopped almonds and lastly a spoonful of whipped cream garnished with a cherry.

**Walnut Delight.**—Scald a pint of sweet milk with two level tablespoonfuls of cornstarch; add one-half cupful of sugar and cook until the starch is well done. Beat one egg until light, stir into the slightly cooled custard, then add a half cupful of chopped walnuts and a half teaspoonful of vanilla. Pour into molds and allow to set. When ready to serve, garnish with two or three toasted marshmallows.

**Marshmallow Glace.**—Make a sirup of a cupful of sugar and one-half cupful of water, add ten marshmallows and allow them to melt. Stir and if too thick add a little hot water to make a sort of paste; flavor with vanilla and set aside to cool. Make a second sirup of a cupful of sugar and a half cupful of water, when well dissolved mix a little of the sirup with three teaspoonfuls of cocoa; stir into the sirup and melt the cocoa. Put portions of vanilla ice cream in sherbet cups, pour over some of the marshmallow mixture and over all the hot chocolate sirup. Serve immediately.

**Chartreuse of Jelly.**—Remove the center from a round sponge cake, leaving an inch at the bottom and sides. Into this pour any flavored gelatin jelly when it is just ready to set. Serve with a cover of sweetened and flavored whipped cream and with a garnish of fresh fruits.

Custards with cocoanut are delicious. Put the custard in the cups, then over the top put a generous tablespoonful of fresh grated cocoanut and a grating of orange peel. A little more sugar will be needed in this custard, as the cocoanut increases the bulk.

## SALADS FOR HOT DAYS.

To grow a little wiser day by day, To school my mind and body to obey, To keep my inner life both clean and strong To free my life from guile, my hand from wrong, To shut the door on hate and scorn, and pride, To open then to love the windows wide.

During the hot days we eliminate as much heat from the house as possible and the thinking housewife remembers that foods produce heat, and those which give off the minimum are the foods to serve during the hot weather.

The one who reduces the heat-producing foods, starch, fat and sugar, and replaces them with foods not rich in these elements, will be better fitted to endure the weather without overheating the system.

Eggs, cheese, fish, in combination with various vegetables served in the place of meat are most attractive and satisfying salads.

Some vegetables are richer in the proteid element than others; peas, beans and lentils are the nearest to meat of any vegetable.

**Roquefort Salad.**—Prepare crisp head lettuce and arrange on individual plates. Prepare a salad dressing of a tablespoonful of vinegar to three of oil, a half teaspoonful of salt, a few dashes of red pepper; doubling this portion as needed. Cream a tablespoonful of roquefort cheese and add to the dressing, beaten well to blend, with an egg beater.

**Cheese Jelly Salad.**—Mix a half cupful of good flavored cheese with a cupful of whipped cream; add salt and pepper to season and a teaspoonful of gelatin dissolved in three-fourths of a cupful of water. Mold in one large or in individual molds. Cover each mold with grated cheese when it begins to harden. Serve with French dressing to which grated cheese has been added, as well as a tablespoonful of catchup.

Nearly all fruits have acids and salts in solution which are cooling, and that have tonic properties. A fruit salad is a most gratifying one to serve on a hot day; it serves as a salad and as a dessert. With the addition of a few nuts it will also be sufficiently nourishing.

Slice tomatoes, small ones, in halves, sprinkle with chopped, green peppers and onion and serve with French dressing.

## SALADS AND SANDWICHES.

If we do our best, if we do not magnify trifling troubles; if we look resolutely, I do not say at the bright side of things, but at things as they really are; if we avail ourselves of the manifold blessings which surround us; we cannot but feel that life is indeed a glorious inheritance.—Sir John Lubbock.

Salads and sandwiches seem the most appropriate foods to serve for the light supper or refreshments on a hot day.

**St. Regis Salad.**—Wash a pair of sweetbreads and drop with a bay leaf into boiling water, simmer until tender, then chill by putting in cold water and cut in bits, removing all the membrane. Take equal parts of finely-cut celery and mix with the sweetbreads; add a handful of blanched almonds, cut in shreds. Walnuts may be used, but they are more difficult to blanch. Cut in halves, a cupful of Malaga grapes, removing the seeds, add mayonnaise dressing which has been mixed with a little whipped cream. Mix all the ingredients and arrange on individual plates in lettuce leaves. Garnish with stuffed olives, sliced. This will serve eight persons amply.

**Fruit and Pepper Salad.**—Cut in dice a small bunch of celery, enough to make three cupfuls; add four medium-sized apples and a can of pineapple, one can of red peppers and one sweet, green pepper, chopped. Mix lightly with mayonnaise dressing and serve in green pepper cups or in halves of lemons. These may be saved for the purpose when making lemonade. The green peppers may be cut, leaving a small handle like a basket.

**Olive and Celery Sandwiches.**—Chop separately in a chopping bowl an equal quantity of stuffed olives, (the kind stuffed with pimentos) and tender celery. Mix and moisten with sufficient mayonnaise dressing to spread easily. Put on buttered bread and cut in any desired form.

**Poppy Seed Salad.**—Place head lettuce, well crisped and drained, on the salad plates; sprinkle with grated sage cheese. Roast until well browned in a half cupful of poppy seeds and sprinkle over with salad. Serve with French dressing.

A fast apple-chopped with equal quantities of southern onion served on lettuce with any good dressing is a most tasty salad.

Nellie Maxwell

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